

LAMINATED MULTI-LAYERED CEREAL PRODUCTS
10 AND METHODS OF PREPARATION

ABSTRACT

Disclosed are dried laminated multi-layered cereal pieces, especially R-T-E breakfast products, and methods of preparation. In particular, the cereal pieces are characterized by a highly laminated structure comprising a multiplicity of generally horizontal thin parallel layers numbering at least four to 20 each of -100 - 500 micrometers ("μm") thickness fabricated from cooked cereal dough with interstitial voids between the layers. The pieces can vary in shape and range from bite-sized to biscuit-sized. The interstitial void spaces between layers average 0.8 millimeters. This laminated structure creates cereal pieces having a distinctive texture and appearance. Methods for fabricating the present laminated multi-layered cereal pieces comprise:
15 A) forming thin layers of cooked cereal dough(s) as sheets or flakes; B) compressing the thin cereal dough layers to form a laminated layered mass; C) forming individual pieces from the laminated mass; D) drying/toasting the individual pieces to 2% to 6% finished moisture; and, optionally E) applying one or more topical coatings to form finished cereals products with
20 multiple layers.